

THE RIVER CLUB

BRUNCH MENU

Available until 3pm

JUICES

Mad About Mango €9

Mango, ginger, carrot, apple

KINS Skin Kind Green Citrus Boost €9

Pear, rocket, cucumber, lemon, mint, kale, coconut water

Smoothie of The Day ^{6B} €9

KINS Skin Kind Wellness Shot €3.5

Lemon, ginger, turmeric, orange, black pepper

CLASSICS

Buttermilk Chicken Waffles €16

Sriracha sauce, maple-glazed bacon 1C, 5, 6B, 6C, 6D

Eggs Benedict €16

*Quigleys smoked bacon, toasted sourdough,
poached Riverview hen's egg, Hollandaise* 1A, 1C, 5, 6C

Ballycotton Smoked Salmon Royale €17

*Guinness bread, poached Riverview hen's egg,
dill Hollandaise* 1B, 1C, 1D, 4, 5, 6C, 6D

Eggs Florentine ^V €16

*Spinach, toasted muffin, poached Riverview hen's egg,
chestnut mushrooms, Hollandaise* 1C, 5, 6C, 11

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BAR MENU

TO SHARE

- Soft-Baked Bread, *dill & garlic butter* V €8.5 1C, 5, 6B, 6C
- English Market Tasting Board, *selection of Irish cheeses & charcuterie, crackers, dips* €24 1C, 5, 6B, 6C, 6E
- Ballycotton Oysters, *mignonette sauce* Trio €12 / Half-Dozen €24 3, 14
- Italian Burrata, *roast squash, toasted pine nuts, toasted focaccia* V €16.5 1C, 6A, 6C, 6E, 8I

STARTERS

- Soup of the Day, *Guinness brown bread* €9 1A, 1B, 1C, 1D, 5, 6A, 6B, 6C, 6D, 9, 10, 14
- Ballycotton Seafood Chowder, *dill Albariño cream, Guinness brown bread* €16
1A, 1B, 1C, 1D, 2, 3, 4, 5, 6A, 6B, 6C, 6D, 9, 14
- Chicken Karaage, *house kimchi* €14.5 1C, 11, 12
- Harissa Gambas Pil Pil, *warm crusty bread* €15.5 1C, 2, 6C
- Broccoli Romesco, *almond & roasted pepper sauce, chilli crisp* VE €15.5 7, 8G

SALADS

- Classic Caesar Salad, *rosemary croutons, aged Parmesan, Quigleys smoked lardons, poached Riverview hen's egg* €17 1A, 1C, 4, 5, 6E | *add chicken* €6 6C | *prawns* €7 2, 6C | *Otofu* €5 11, 12
- KINS Skin Kind Superfood Salad, *quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds* V €18 6E
- Endive Salad, *Cashel blue cheese, apple, candied walnuts, wholegrain mustard vinaigrette* V €18
5, 6E, 8B, 9, 10, 14

MAINS

- Chef's Daily Special (market price)
- Grilled Angus Beef Burger, *streaky bacon, Monterey Jack cheddar, house pickles, chunky chips* €24 1C, 5, 6B, 6E, 10, 11, 14
- Massaman Curry, *potato, green beans, spiced cashews, pilau rice* VE €18.5 8A, 11, 12
Add chicken €6 6C | *prawns* €7 2, 6C | *Otofu* €5 11, 12
- Ballycotton Fish & Chips, *pea purée, tartar sauce* €24 1C, 1D, 4, 5, 6A, 6C, 10, 14
- Steak Frites, *8oz Robata-Grilled Quigley's Angus Steak, fries, Béarnaise sauce* €30 1C, 5, 6C
- House-Made Gnocchi, *forest mushrooms, truffle oil, Parmesan* V €28 1C, 6A, 6C, 6E, 10, 11
- Pie Guys Beef & Beamish Pie, *roast miso sprouts* €28 1C, 4, 5, 6C, 9, 11, 12

SANDWICHES Available until 5pm

All served with fries

- Ballycotton Crab & Lobster Roll, *dill & horseradish aioli* €20 1C, 2, 4, 5, 9, 10, 14
- Mozzarella & Sundried Tomato Bruschetta, *pesto, dressed rocket* €18 1B, 6A, 6B, 6E
- Rebel Reuben, *Michael Twomey's spiced beef, Coolea cheese, sauerkraut, Reuben dressing, rye bread* €18 1A, 1C, 5, 6E, 10, 14

SIDES

- Chunky Chips €6 1C | Fries VE €6 1C | Sweet Potato Fries VE €6 1C | Cream Potatoes €6
- Fried Onion Rings €7 | Green Salad €6 1E, 5, 10, 14 | Steamed Greens €6 6C | Roast Miso Sprouts €7 1C, 11, 14

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DESSERT MENU

Hazelnut Crème Brûlée €11

Seed biscotti 1C, 5, 6A, 8D, 11

Jameson Chocolate Mousse €11

Cocoa sponge, orange jam 1C, 5, 6A, 6C, 8G, 11

Black Sesame Semifreddo €11

Cassis gel, honey sponge, crisp tuille 1C, 5, 6A, 6B, 6C, 12

Traditional Christmas Pudding €11

Brandy crème anglaise 1C, 1D, 5, 6A, 6B, 6C, 8G, 11, 14

Coffee Caramel Tartelette €11

Miso marshmallow, popcorn, peanut gelato 1C, 5, 6A, 6B, 6C, 7, 11, 14

Selection of Munster Cheeses €16

Glazed figs, artisan crackers 1A, 1B, 1C, 1D, 6C, 6E, 8D, 14

DIGESTIFS

Five Farms €7

Limuncello €6.4

Killahora Rare Apple Ice Wine €13

Sanderman Ruby Port €9.3

Graham No.5 White Port €8

Killahora Pom'O Apple Port €12.5

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V Vegetarian | VE Vegan

ALLERGENS	1E Malt	6A Cream	7 Peanuts	8E Pecans	9 Celery	14 Sulphur Dioxide/ Sulphates
1A Rye Wheat	2 Crustaceans	6B Milk	8A Cashew	8F Pistachio	10 Mustard	
1B Oat	3 Molluscs	6C Butter	8B Walnuts	8G Almonds	11 Soybeans	
1C Wheat	4 Fish	6D Buttermilk	8C Macademia Nuts	8H Brazil Nuts	12 Sesame Seeds	
1D Barley	5 Egg	6E Cheese	8D Hazelnuts	8I Pine Nuts	13 Lupin	

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus. This menu is printed on 100% recycled paper which will be responsibly recycled after use.